

**CHAMPAGNE EGLY-OURIET
BRUT TRADITION NV**

From the organic manure in the fields to the wooden wine press in his cellar, Egly crafts wines so old-fashioned that they are cutting-edge. Rather than use herbicides, he ploughs the rows of vines.



His yields are restricted, the wines are fermented slowly for a month, and remain on the lees all winter to develop the expression of terroir and to enhance their ageworthiness. The wines are aged in barrel rather than tank, and racked but never filtered. As befits a wine from Ambonnay, his champagnes are predominantly Pinot Noir. All this has brought him the praise and friendship of France's most powerful wine critic, Michel Bettane. His advice to M. Egly - "Double your production."

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